



Platters Menu



Platter menus are an ideal option for any corporate or private function, as the drop off or pick up service requires no onsite waiting or service staff. Fresh and modern selections such as ours, allows you to cater for any style of function that requires a high level of food, at an affordable price. Please contact us with any special requests, or if you require any other specific menu items (suitable for platters) that perhaps suits a theme or specific dietary requirements.

Please see the terms and conditions (for platter menus) before placing an order.

NOTES

All platters have a minimum of 30 pieces of food item

All prices are subject to change

All menu items are subject to change based on seasonal produce

Hot selections can be provided. Conditions apply so contact us for further options

(V) = Vegetarian
(GF) = Gluten Free

PLATTERS \$75 (+GST)

Dukkah, olive oil, basil pesto and olive platter with crusty bread (V)

Balsamic glazed cherry tomato bruschetta with red onion and thyme jam and shredded basil (V)

Cucumber canapé with green pea omelette with fresh mint and sesame oil (V) (GF)

Tandoori chicken pieces with cumin & lime yoghurt (GF)

Fetta, rocket and lemon bruschetta (V)

Leek, zucchini and basil frittata (V) (GF)

Assorted Japanese sushi with soy, wasabi and pickled ginger

Roasted vegetables with Basil pesto and crouton shards (V) (GF)

Coriander crusted chicken with peppered lime yoghurt (GF)

PLATTERS \$85 (+GST)

Chicken roulade with olive, oregano and prosciutto filling

Spinach and fetta fillos with coriander and lime yoghurt (V)

Bruschetta with Rare roasted fillet of beef with sundried tomato cream, basil

Roasted beetroot dip in filo cups (V)

Roasted pumpkin scones with brie and tomato relish (V)

Dukkah seared kangaroo fillet with roasted sweet potato and red onion jam (GF)

Roasted vegetable and pecorino cheese quiches (V)



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PLATTERS \$95 (+GST)

Peking duck pancakes with cucumber and Hoi Sin

Smoked salmon on a savoury bilini with dill cream and caviar

Mustard and herb crusted lamb fillet with lightly smoked capsicum salad (GF)

Instyle Antipasto selection with cured meats, frittata, cucumber shards, olives, cherry tomatoes, artichoke dip and roasted capsicum and zucchini salad (vegetarian antipasto option available)

Australian cheeses with lavosh, muscatels and fig Jam

Asian style king prawn tails, lemon aioli (GF)

Black forest sliced ham with tomato relish, butter, mustard and crusty bread

SWEET SELECTIONS \$90 (+GST)

Miniature coffee and chocolate eclairs

Freshly sliced seasonal fruit platter (GF)

Lemon curd tartlets with berry compote

Vanilla bean pannacotta (in shot glasses) with macerated fresh berries (GF)

Scones with jam, butter and cream

Profiteroles filled with crème patisserie

Mini coffee or chocolate éclairs

Petit lemon curd tarts, mascarpone, strawberries

Chocolate ganache tarts, berry compote

Traditional cannoli's

Caramel slice, Baileys cream

Cream puffs, dipped in Baileys chocolate ganache

Chocolate brownie, topped with salted caramel

PLATTERS MENU NOTES:

A \$50 delivery and a \$50 pick up fee applies to any drop off/pick up orders (higher charges apply for locations outside 15km of CBD).

All platters, ramikens & utensils MUST be cleaned after your function. If anything is returned or picked up, and is un-cleaned, a \$50 cleaning fee will apply and charged to you.

A minimum spend of \$600 is required for any platter order. Excludes delivery/pickup fees.

All menu selections listed under the menu selections, are individual platters. Any one platter is made up of 1 menu selection only - No more than 1 selection per platter is available.

All platters must be cleaned prior to pickup on the following business day.